

Grape Tomato Gazpacho with Avocado Relish

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 3 hours 30 minutes

Hands-On Time: 20 minutes

Serves 6

Ingredients

For the Gazpacho

- 3 10 oz. packages orange, yellow or red grape tomatoes
- 1/2 English cucumber, peeled, seeded and coarsely chopped
- 1/4 sweet onion, such as Vidalia, chopped
- 1 orange, yellow or red bell pepper, seeded and chopped
- 1 garlic clove, chopped
- 1/4 cup olive oil
- 1 Tbsp. sherry vinegar, plus more if needed (or 1 Tbsp. lemon juice with 1/2 tsp. honey)
- 1/2 tsp. salt and freshly ground black pepper



For the Avocado Relish

- 3 Tbsp. pine nuts, toasted
- 1 clove garlic, minced
- 1 serrano chile, seeded and minced
- 1/4 cup fresh cilantro leaves, chopped
- 2 ripe Hass avocados, halved, pitted and diced
- 1/4 tsp. salt and freshly ground black pepper
- Juice of 1 lime, about 2 Tbsp.
- 1 Tbsp. olive oil

Instructions

For the Gazpacho

1. In the bowl of a food processor or blender, combine all ingredients and process until almost smooth (you may have to do this step in two batches). It will be a little chunky. Taste and season with more vinegar, salt or pepper if needed. Chill for at least 3 hours or until cold.
2. When it's super cold it may need more flavoring, so taste the soup to correct the seasonings if necessary, with more salt, pepper or vinegar.
3. Ladle the soup into chilled serving bowls and top with a heaping tablespoon of avocado relish.

Make-ahead: Soup can be made up to two days ahead and kept covered and chilled.

For the Avocado Relish

1. Add the pine nuts to a dry skillet and place it over medium heat. Stir occasionally and when they begin to brown, pay attention and stir every few seconds. Once they are toasted and pretty, pour them onto a plate to cool. Do not leave them in the skillet as they will continue to brown and burn.
2. On a large cutting board, mince the garlic and chile and chop the cilantro. Add them to a medium bowl. Pit and dice the avocado and add it to the bowl along with the cooled pine nuts, salt, lime juice and olive oil. Stir gently to combine and mix well. Taste and adjust seasoning with more salt, pepper or lime juice. Use as directed to top the soup or as a topping for grilled chicken or fish.

Make-ahead: Relish can be made up to 1 day ahead. Simply cover press plastic wrap onto the surface and chill.